

Mini Idli Chaat



Ingredients:

Mini Idlis – 12

Potatoes – 2, boiled, peeled, chopped

Onion – 1, finely chopped

Tomato – 1, finely chopped

Ompodi (Sev) – handful

Salt as per taste

Red Chilli Powder – 1 tsp

Coriander Leaves – handful, chopped

Chaat Masala Powder – 2 tsp

Curd – 1 cup

Oil as required

Method:

- 1. Heat little oil in a pan over medium flame.**
- 2. Add the mini idlis and stir-fry for 30 to 60 seconds.**
- 3. Remove and keep aside.**
- 4. Add a little oil to the pan.**
- 5. Add the potatoes to the pan and fry till crisp.**
- 6. Add the onions, potatoes, mini idlis, salt, tomatoes, chaat masala powder and curd in a large bowl.**
- 7. Mix well.**
- 8. Transfer to a serving bowl.**
- 9. Garnish with coriander leaves and sev.**
- 10. Serve at once.**